



STANDARD OPERATING PROCEDURES

SUBJECT: CROSS CONTAMINATION PREVENTION

Food must be stored and prepared to prevent contamination. Indicate below how you will protect these items/processes from becoming contaminated in your facility. Put N/A next to those that do not apply to your facility.

- In-use utensils: \_\_\_\_\_
- Cutting boards: \_\_\_\_\_
- When tasting food: \_\_\_\_\_
- Opening canned foods: \_\_\_\_\_
- Cutting raw meats and vegetables: \_\_\_\_\_
- Processing large amounts of food: \_\_\_\_\_
- Washed fruits including melons: \_\_\_\_\_
- Buffet plates and utensils: \_\_\_\_\_
- Foods on Display: \_\_\_\_\_

Foods must be stored so that they do not cause contamination to other foods. In the right hand tables fill in from top to bottom how you will store foods, you use in your facility, to prevent contamination.

Example:

Walk-in Cooler

Reach-in Cooler

Top Shelf	Ready to Eat Foods			
	Raw Fish			
	Raw Pork			
	Other Raw Meats			
Bottom Shelf	Raw Poultry/Raw Shelled Eggs			

- **Wash hands often**, always after handling raw products, going to the bathroom, and handling cleaning products.
- **Always keep** cutting boards, slicers, utensils and other **equipment cleaned and sanitized**.
- **Store wiping cloths** in a solution of sanitizer between uses. (50-100 ppm chlorine or 200 ppm quaternary ammonium). **Never** use the same wiping cloth to clean the chair/booth seats that you use to clean the tabletop.
- **Rinse all fruit and vegetables thoroughly**, they can contain bacteria and must be stored, handled and prepared with the same respect given to other raw products. **Illness can be caused by contaminated produce.**

On each Shift, what person/position will make sure that cross-contamination will not occur?: \_\_\_\_\_

What will be done with foods that have become contaminated?: \_\_\_\_\_

Created date: \_\_\_\_\_

By: \_\_\_\_\_

Last revised: \_\_\_\_\_

By: \_\_\_\_\_